Cauliflower Curry for 100

Makes: 100 servings

Prep Time: 1 hour 15 minutes

Cook Time: 1 hour 20 minutes

Ingredients:

- **4 cups** olive oil
- **3 heads** garlic, diced
- **20** onions, chopped
- **24 heads** cauliflower, chopped
- **1 cup** curry powder
- **1 cup** cumin
- **1 cup** tamari
- **4 tbsp** white pepper

Equipment:

- **Large** skillet
- **Large** metal serving bowl

Preheat oven to 150F. Sauté about two heads of diced garlic for thirty seconds in a dry skillet or in oil over high heat. Add the about a cup or so of onions and sauté until clear, or about three to five minutes. Stir often. Add enough cauliflower to fill the skillet and fry until it starts to brown. Keep stirring, and scrape the bottom of the skillet occasionally. While stirring, sprinkle in some of the curry, cumin, pepper and tamari. (Hint: mix tamari with equal parts water for more even distribution when sprinkling.) Mix

well, and empty the skillet into a large metal serving bowl. Place in a 150 degree oven to keep warm, and repeat the process until all the cauliflower is cooked. Serve hot over brown rice.

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